

CUTWATER SPIRITS



SMALL PLATES

SEASONAL SOUP	8
FRIES	5
LOADED FRIES	12
pulled pork, cheese curd, gravy	
HOUSE-MADE PUMPERNICKLE RYE BREAD	7
Old Grove Gin mustard butter	
CHEESE BOARD	13
daily selection	
BLACK SKIMMER RYE KALE DIP	9
cream cheese, white cheddar, parmesan, garlic, onion, chili flake, roasted red peppers, bread crumbs, and Rye whiskey braised kale	
CRAB SALAD	14
apple, celery, chive, grapefruit aioli, fried shallot, espelete, saltine cracker	
BOURBON BARREL MUSSELS	13
Black Skimmer bourbon stock, nduja, charred onions, garlic, kale, gigante beans, tomatoes, carrots	
ROASTED MUSHROOMS	9
mushroom broth, onion, parsnip puree, meyer lemon	
CHICKEN LEGS	12
choice of: hot sauce or sweet & sour soy sauce	

SALADS

(add to any salad: chicken \$6 or salmon \$9)

SESAME GINGER MANDARIN SALAD	9
pineapple sesame ginger dressing, sesame seeds, carrots, napa cabbage, mix greens, bean sprouts, snow peas, mandarins, cashews, fried wontons	
ROASTED BEET & ARUGULA SALAD	9
fresh ricotta, honey, blood orange, focaccia croutons	
WEDGE SALAD	9
tomatoes, bacon, pickled red onions, ranch dressing	

BITES

ROASTED NUTS	4
MARINATED OLIVES	4

SANDWICHES

(Served with fries or substitute house salad for \$2)

CLASSIC BURGER	10
cheddar cheese, tomato, lettuce, aioli	
CUTWATER BURGER	12
caramelized onions, gruyère, fried egg, aioli, frisée	
GRILLED CHEESE	12
gruyère cheese, caramelized onion and bacon jam, thyme, Old Grove Gin mustard, marbled rye bread	
GRILLED CHICKEN SANDWICH	12
lettuce, tomato, red onion, cheddar cheese, aioli, Three Sheets Barrel Aged Rum Mustard BBQ sauce	
GRILLED PORTOBELLO MUSHROOM SANDWICH	10
roasted pepper relish, arugula, balsamic aioli, tomato, goat cheese, herbed focaccia	

TRY OUR LUNCH SPECIAL	12
classic burger, fries, and your choice of a canned cocktail or soda, no substitutions	

DESSERT

THREE SHEETS CHEESECAKE	10
brownie crust, cream cheese filling, Three Sheets Spiced Rum cherry ganache, almonds	
CHOCOLATE THREE SHEETS RUM CAKE	9
caramel sauce, vanilla mascarpone ice cream, Three Sheets Rum glaze	
CRÈME BRÛLÉE	9
vanilla custard, caramelized sugar, Fugu Hibiscus strawberries	

NON-ALCOHOLIC

FOUNTAIN SOFT DRINKS	3
APPLE GINGER LIME KOMBUCHA Local Roots	6

BEERS

CUTWATER MICHELADA Spicy or Mild	9
ELLIE'S BROWN ALE Avery abv 5.5%	8
5150 GRAPEFRUIT IPA Ironfire abv 6.5%	8
SPACE DUST IPA Elysian abv 8.2%	8
BLONDE ALE Saint Archer abv 4.8%	7
RESPECTO MEXICAN LAGER Mason Ale Works abv 4.5%	7
CHASING CITRA IPA Resident Brewing Co. abv 6.4%	8
WHITE ALE Saint Archer abv 5%	7

WHITE WINES

	GL	BLT
FLINT & STEEL Sauvignon Blanc Napa 2016	10	38
SONOMA-CUTRER Chardonnay Russian River 2015	14	54
BIELER Rose France 2016	9	34
CONUNDRUM Sparkling Rose Rutherford 2016	9	34

RED WINES

STRAIGHT SHOOTER Pinot Noir Willamette Valley 2015	12	46
EARTHQUAKE Cabernet Sauvignon California 2015	14	54
SEQUOIA GROVE* Cabernet Sauvignon Rutherford 2014	-	102

*Bottle only

🌱 = vegan | 🌾 = gluten free | Consuming raw or undercooked meats may increase your risk of foodborne illness. California state sales taxes will be added to the check total. Straws available upon request.



CUTWATER SPIRITS MIRAMAR

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CUTWATERSPIRITS.COM